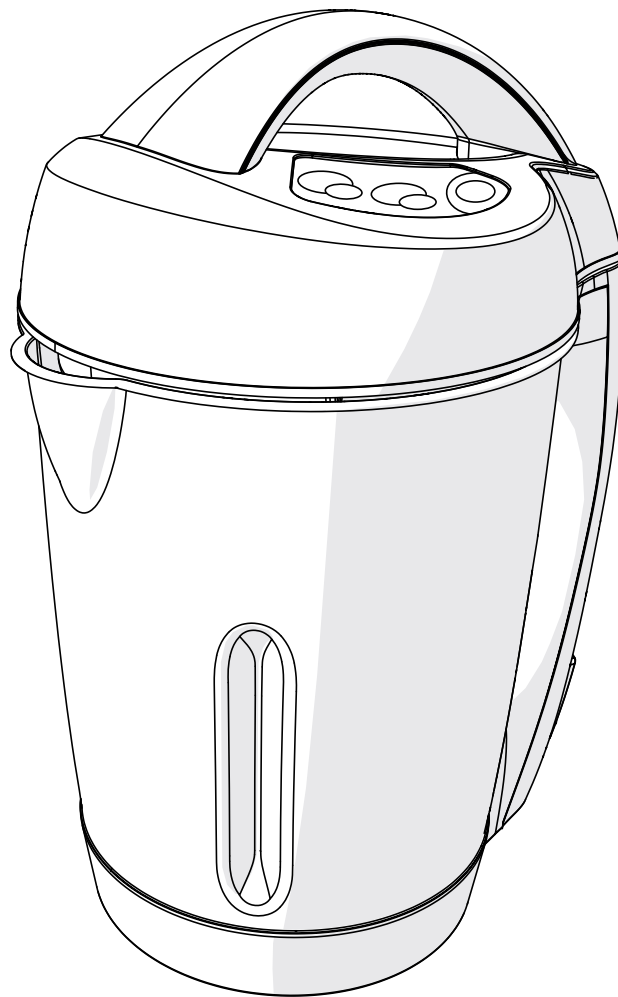


FP48821 MUK Rev 1

morphy richards®
soupmaker



48821

Morphy Richards Soup Maker

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* Register online for your 2 year guarantee. See back of this instruction book for details. (UK and Ireland customers only)

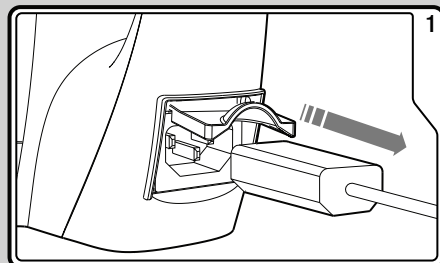
Product overview



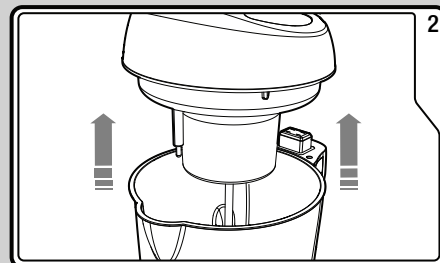
Features

- 1 Lid
- 2 Control Panel
- 3 Jug
- 4 Power Socket
- 5 Overfill Detector
- 6 Mixing Blades *SHARP!*
- 7 Measuring Jug
- 8 Smooth Soup Button
- 9 Chunky Soup Button
- 10 Blend Button

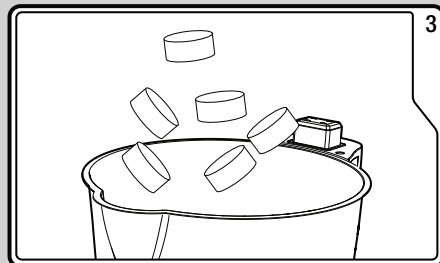
How to use your soup maker



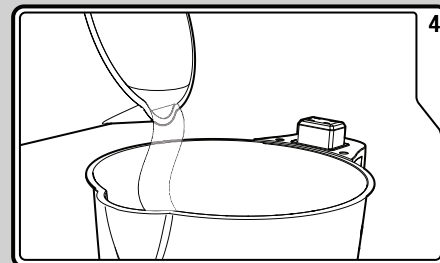
1 Ensure the soup maker is unplugged from the mains.



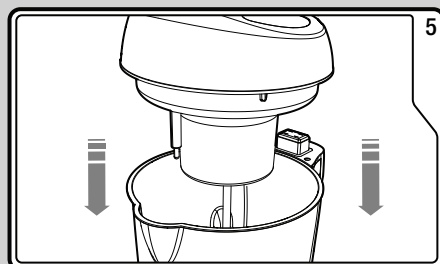
2 Remove the lid, be careful not to touch the blade.



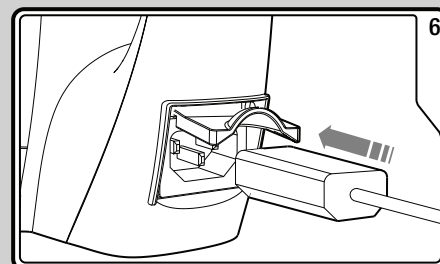
3 Place all the ingredients into the jug.



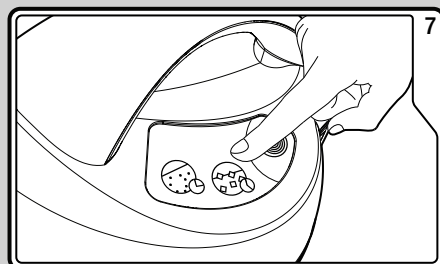
4 Add the liquid last, filling up to between max and min lines marked on the jug.



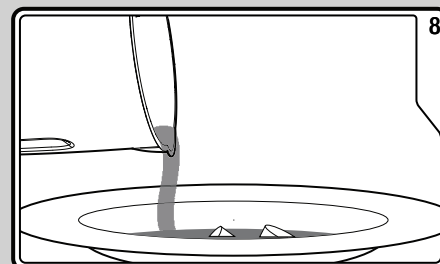
5 Place the lid back onto the jug ensuring it is securely in place.



6 Plug into the mains.



7 Select the required programme (smooth or chunky.)



8 When finished remove the plug, carefully remove lid and pour the fresh soup into a container.

Homemade soup your way

We've designed your Soup Maker so that it's even easier and quicker to make homemade soup to your own individual taste, with the minimum of fuss. All you have to do is place the ingredients needed for your favourite recipe inside your Soup Maker. Then it's as simple as selecting either the smooth or chunky soup setting, depending on your preference, and then waiting a few minutes for your Soup Maker to blend and gently cook the ingredients for perfectly delicious homemade soup. It really couldn't get any simpler!

Using your Soup Maker

Your Soup Maker has 2 settings to make 1litre of either smooth or chunky soup. There is also a separate manual blend function.

Select your choice of programme:

Smoothly does it...

The smooth soup programme (8) is perfect for delicious soup recipes requiring a smooth consistency, like Roast Plumb & Tomato soup. The programme ensures the ingredients are blended to the right consistency, and gently cooked at the right temperature. The programme lasts for 15 minutes, before the soup is ready to serve & enjoy!

Get chunky!

The chunky soup programme (9) is perfect for rustic soup recipes requiring a chunkier consistency, like Winter Lamb & Lentil Broth. The programme ensures the ingredients are heated for longer to ensure the chunky ingredients are fully cooked. The programme lasts for 25 minutes, before the soup is ready to serve & enjoy! For chunky soup there is no blending process, just heating. It is therefore recommended that you cut any vegetables into small dice sized pieces.

A perfect blend!

Allows you to further-blend the soup to your desired consistency, if required. This function works without additional heating of the soup.

The benefits of homemade soup

Because homemade soup tastes so great, costs so little, and is so good for you, it's really hard to fault it!

Scratch it!

Scratch cooking is the best way to prepare healthy, wholesome food that the whole family loves. It gives you complete control over the food you eat, because it involves cooking from the most basic ingredients and helps you to avoid all the preservatives, flavourings, and other nasties found in processed foods.

Batch it!

Batch cooking is great because it allows you to cook up a batch of wholesome food, and pack it away in meal-sized portions that can be refrigerated or frozen, locking away all the taste and nutrients ready to enjoy later in the week.

Don't waste it!

In the UK we waste up to 8.3 million tonnes of food every year, most of which could have been eaten. Whether its forgotten chicken from Sunday lunch, or a lonely tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using the leftover food loitering around your kitchen that would normally go to waste.

Soup Nutrition

Homemade soup couldn't be better for you, and depending on the recipe, can provide a full range of health-giving nutrients including vitamins, minerals, carbohydrate and fibre. But best of all, homemade soup is simply delicious! For an extra vitamin and mineral boost with added fibre, why not include locally-sourced, fresh seasonal vegetables? You can even supercharge your soup with slow-release carbohydrates by including pre-cooked whole-wheat pasta pieces in the recipe.

What makes your soup maker so special?

Food doesn't get much better than fresh, homemade soup. But it can be complicated and time-consuming, especially when you're juggling the demands of a busy life. That's where your Morphy Richards Soup Maker comes into its own!

Works in a flash!

Making fresh homemade soup in the comfort of your own kitchen couldn't be quicker when using your Soup Maker. All you have to do is prepare your selected ingredients, transfer them into your Soup Maker, and select your required style of soup – smooth or chunky. The smooth soup programme blends and gently cooks the soup in 15 minutes. The chunky soup programme takes just 25 minutes before it's ready to enjoy!

Keeping it simple

At Morphy Richards, we believe life shouldn't be complicated. That's why we've worked hard to make your Soup Maker as easy to use as possible. It really couldn't be simpler. All you have to do is select your desired programme with one press of a button, and then walk away. In as little as 15 minutes you've got perfectly delicious homemade soup, cooked your way.

Space Saver

We know that space is a valuable commodity in your kitchen, and the last thing you need is an oversized appliance cluttering your worktop. Your Soup Maker is a compact size with a simple design so it fits easily on any worktop space. It is even small enough to fit away into the smallest of cupboards when you're not using it.

A dream to clean

The Soup Maker is not dishwasher safe, but it is simple and easy to clean. After use, simply run the orange section of the lid incorporating the blending blade under warm water, and wipe with a sponge. The inside of the Soup Maker base can also be cleaned with warm soapy water and a sponge. If food is burned on, allow to soak, then wipe away with a sponge. Wipe the outside of the appliance with a soft, dry cloth.

Certain food types can burn if in contact with the base heating element. If this happens, fill the Soup Maker with hot soapy water and allow to soak for 15 minutes. Any burnt on food can then easily be removed with a coarse sponge cleaning pad. Do not use a metal scouring pad as this will scratch the base.

After cleaning, please dry all parts thoroughly.

WARNING: DO NOT immerse the lid or jug in water, as this contains electrical components that can be damaged by water. Do not allow water to get onto the electrical connections. Dry thoroughly before use.

Any Questions?

If you have any burning questions about the use of your Soup Maker, check the list below where we have answered some of the more common frequently-asked-questions (FAQ's). If you have a question not covered here, please feel free to contact our Helpline: 0844 871 0960.

Does the heating function work when I remove the lid?

No. Removing the lid cuts the power to the unit for maximum safety. The heating function only activates when you have placed on the lid and selected either smooth or chunky soup programmes.

Can I remove the lid mid-cycle?

Yes, but the power will be immediately cut to the blending blade for your safety. Power will also be cut to the control panel, so you will need to start the programme again from the beginning, after replacing the lid.

Can I use my Soup Maker to make anything other than soup?

Yes. Your soup maker can be used to make a range of fondu's, sauces, and even milk shakes. Also, join us online on Facebook or Twitter for more inspiration.

Can I use uncooked meat in soup recipes made in my Soup Maker?

You should first cook meat separately before transferring into your Soup Maker with additional ingredients from your recipe, as the Soup Maker is only designed to gently heat the soup.

What is the capacity of my Soup Maker?

The capacity of your Soup Maker is 1 litre. This is marked on the inside and outside of the base. Ensure you do not fill your Soup Maker above this line, otherwise the overfill detector will cut the power to the blending blade. If this happens, simply remove some of your ingredients so the 1 litre fill mark is not exceeded, and wipe clean the overfill detector on the lid (5). Also ensure your ingredients (including liquid) are above the 0.8L line. Failure to do this will impair the blending function.

Can I change the times on the smooth and chunky soup settings?

No. The times for these settings are preset, and should be adequate to make soup in the way recommended in this guide.

Can I make cold soups like Gazpacho in my Soup Maker?

Yes, but you will first need to cook the soup using either the chunky or smooth soup setting. Then simply allow to cool or refrigerate before enjoying.

What if my Soup Maker stops working?

Your Soup Maker is fitted with a safety thermostat, which cuts the power and stops the product from working to prevent overheating if it is used continuously on 3 or more cycles. If this happens, remove any food from the jug, and allow the Soup Maker to cool for 30 minutes. It should now work correctly, and you can continue making your soup.

If the blend function is used continuously for more than 20 seconds a safety cut out will cut the power to prevent overheating. When this happens wait for 10 seconds before reusing the blend function.

What if food burns on the base of my Soup Maker?

Due to the starch and sugars present in some foods, a slight burning may occur if they are placed in direct contact with the inside base of the jug. To prevent this, add half a cupful of water or stock to the Soup Maker before placing in any solid ingredients. Then top up with the remaining liquid specified in your recipe.

Contact us

Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 871 0926

Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: www.homeofthehouseproud.com

Facebook: www.facebook.com/loveyourhome

Twitter: www.twitter.com/loveyourmorphy

Website: www.morphyrichards.com

Recipes

Basic Vegetable Soup

- 1 For a quick smooth soup fill the soup maker to the 1L mark with a selection of diced vegetables (using ready prepared chopped vegetables is ideal.) Add 2tsp of vegetable or chicken stock powder, (or dissolve a stock cube in a little water) and fill to the max mark with water.
- 2 Press the smooth button on the soup maker. Once the soup is ready, season to taste and serve.

Roast Tomato and Basil Soup

Preparation time: 10 minutes

Cooking time: 35 minutes

Serves: 4

Ingredients:

- 8 very ripe tomatoes cut in half
- 2 red onions cut into wedges
- 1tbsp olive oil
- 4 garlic cloves
- 1 tbsp balsamic vinegar
- 2 tsp tomato puree
- 1 tsp brown sugar
- 10g fresh basil
- 750ml chicken stock, made from cube

Method:

Pre-heat the oven to 200°C / gas 5

- 1 Place the tomatoes skin side up into a roasting tin with the red onion and garlic. Drizzle over the olive oil, balsamic vinegar and season with salt and milled pepper. Roast for 20 minutes until softened and slightly charred.
- 2 Carefully place the roasted tomatoes into the soup maker pour in the chicken stock, add the tomato puree, brown sugar, fresh basil.
- 3 Press the smooth button on the soup maker. Once the soup is ready, season to taste and serve.

Butternut Squash, Chilli and Coconut Soup

Preparation time 15 minutes

Cooking time 25 minutes

Serves 4

Ingredients:

- 600g butternut squash, de-seeded, peeled and cut into small cubes
- 1 medium onion, roughly chopped
- 2 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp fresh ginger
- 1 large red chilli, finely chopped, remove the seeds for a milder taste.
- 3 garlic cloves, sliced
- 300ml vegetable stock, made from cube
- 200ml coconut milk
- Juice of 1 lime
- 10g fresh coriander

Method:

- 1 In a large frying pan heat the olive oil and fry the butternut squash for 2-3 minutes, stirring every so often.
- 2 Add the ground cumin, chilli, garlic and onion and continue to cook for a further 5 minutes until the ingredients start to soften.
- 3 Transfer to the soup maker, add the remaining ingredients, mix ingredients together with a spoon or spatula to evenly distribute, and press the chunky soup button.
- 4 Once ready season to taste and serve. If you would like a smooth soup simply press the blend button until you have your desired consistency.

Really Quick and Easy Pea, Ham and Mint Soup

Preparation time 5 minutes

Cooking time 15 minutes

Serves 4

Ingredients:

- 400g frozen peas
- 20g fresh mint, leaves only
- 150g quality cooked ham, roughly chopped
- 600ml hot stock, from cube (chicken or vegetable would be fine)
- 20ml (4 teaspoons) olive oil
- 75ml (2 heaped tablespoons) crème fraiche

Method:

- 1 Place the peas, hot stock, mint and ham into the soup machine and press the smooth button. Once finished you will have a smooth green soup.
- 2 Season with a little salt and milled pepper add the olive oil and crème fraiche and using the blend button blend the soup again for 20 seconds and serve.

Chicken and Mushroom Soup.

Preparation time: 20 minutes

Cooking time: 25 minutes

Serves: 4

Ingredients:

- 300g left over chicken, shredded
- 250g mushrooms, thinly sliced
- 1 potato, finely cubed
- 10g parsley, chopped
- 650ml chicken stock, fresh or cubed
- 1 medium onion, finely chopped
- 2 tbsp olive oil
- 1 garlic clove, chopped
- 100ml whipping cream

Method:

- 1 In a large frying pan add the olive oil and fry the onion until soft, but not browned.
- 2 Add the garlic, mushrooms and continue to cook until the mushrooms have softened.
- 3 Transfer to the soup maker with the chicken stock, parsley and potato. Press the smooth button and simply wait for 15 minutes until the soup maker has finished.
- 4 Season with salt and milled pepper and serve with a drizzle of cream.

NOTE: Using fresh chicken stock will improve the flavour of the soup

To make fresh chicken stock. Simply place the left over carcass in a medium pan, cover with water, add a vegetable stock cube, 5 peppercorns, a bay leaf and bring to the boil then simmer for 1 hour. Strain through a fine sieve or muslin cloth.

Chinese Style Chicken and Sweetcorn Soup.

Preparation time: 20 minutes

Cooking time: 25 minutes

Serves: 4

Ingredients:

- 3 uncooked corn on the cobs, kernels only
- 1 red onion, finely chopped
- 2 cooked chicken breasts, shredded
- 10 water chestnuts, thinly sliced
- 1 tsp fresh ginger, grated
- 650ml chicken stock
- 2tsp corn flour mixed with 1 tsp of water to form a paste
- 4 spring onions, finely chopped
- 1 red chilli, de-seeded and finely chopped
- 10g chopped coriander
- 200g hot cooked noodles

Method:

- 1 Place the chicken stock into the soup maker along with the sweetcorn kernels, red onion, water chestnuts, ginger, shredded chicken and pour in the cornflour paste, mix ingredients together with a spoon or spatula to evenly distribute.
- 2 Press the chunky button and leave until ready.
- 3 Divide the hot cooked noodles between serving bowls scatter over the chilli, spring onions and coriander. Simply pour the soup over the noodles and serve.

French Style Pistou

Preparation time 15 minutes

Cooking time 35 minutes

Serves 4

Ingredients:

- 1 courgette, diced
- 1 small potato, diced
- 1 small onion, diced
- 1 carrot, diced
- 1 tin of chopped tomatoes
- 50g petit pois
- 50g very small pasta shapes
- 50g French beans, cut into 1cm pieces
- 650ml of vegetable stock, from cube
- 1 tbsp tomato puree (mix into the stock)
- pesto to serve
- parmesan cheese to serve

Method:

- 1 Place ingredients into the soup maker, pour over the vegetable stock/ tomato puree mix, season with salt and milled pepper, mix ingredients together with a spoon or spatula to evenly distribute,
- 2 Press the chunky button and simply wait for 25 minutes until the soup maker has finished.
- 3 Serve straight away with a spoonful of pesto and freshly grated parmesan cheese.

Winter Lamb and Lentil Broth

Preparation time 15 minutes

Cooking time 25 minutes

Serves 4

Ingredients:

- 2 lamb steaks, cut into very small pieces
- 2 tbsp olive oil
- 1 tbsp plain flour
- 1 medium onion, finely chopped
- 1 carrot, finely chopped
- 1 potato, finely chopped
- 2 turnips, finely chopped
- 2 garlic cloves, chopped
- 1 tin of cooked lentils, drained
- ½ tsp chopped rosemary
- 2 bay leaves
- 650ml lamb stock, made from cube
- 1tsp Worcestershire sauce
- 1tbsp chopped parsley

Method:

- 1 In a large frying pan heat the olive oil and fry the lamb, onion, carrot and turnip until the lamb has sealed and everything starts to brown.
- 2 Stir in the plain flour then add half of the lamb stock and remove from the heat.
- 3 Pour the lamb into the soup maker with the remaining stock and the last of the ingredients. Season with a little salt and milled pepper, mix ingredients together with a spoon or spatula to evenly distribute, press the chunky button and leave until ready.

NOTE: If your chunks of lamb are slightly bigger, then use the chunky cycle twice so the lamb becomes more tender. Alternatively you could use minced lamb and prepare in the same way.

Health and Safety

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition, we offer the following safety advice.

Location

- This appliance is intended to be used in household and similar applications such as:
farm houses;
by clients in hotels, motels and other residential type environments;
bed and breakfast type environments.
It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

Mains Cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent.

Personal Safety

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water or any other liquid.
- **WARNING:** Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use product with wet or moist hands
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- **WARNING:** The mixing blades are very sharp. Handle with care when using and cleaning.
- Unplug the appliance from the outlet when not in use and before cleaning.

Children

- Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

Treating Scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Other Safety Considerations

- If the mains lead of this appliance is damaged do not use it. Telephone Morphy Richards helpline for advice.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- When using the unit, ensure the lid is in place before switching on.
- Do not remove the lid until the blade has stopped.
- After one operation cycle, you must allow the appliance to cool down completely, then clean the appliance to prevent burning.
- Do not operate the appliance for making soup continuously.

Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted by a qualified individual.

Note: The plug removed from the mains cable, if severed, must be destroyed as a plug with bared flexible cable is hazardous if engaged into a live socket outlet.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted.



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Registering your 2 year guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at www.morphyrichards.co.uk

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your 1 year guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced, as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced, or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
 - 2 The appliance has been used on a voltage supply other than that stamped on the products.
 - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - 4 The appliance has been used for hire purposes or non domestic use.
 - 5 The appliance is second hand.
 - 6 Morphy Richards reserves the right not to carry out any type of servicing or repair work, under the guarantee, at its discretion.
 - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
 - 8 Batteries and damage from leakage are not covered by the guarantee.
- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

Disclaimer

Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country

**IF YOU ARE HAVING A PROBLEM
WITH ONE OF OUR PRODUCTS, CALL
OUR HELPLINE:**

**UK: 0844 871 0960
EIRE: 1800 409 119
SPARES: 0844 873 0726**

morphy richards

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England, S64 8AJ

Helplines (office hours)
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Spare Parts 0844 873 0726
Republic of Ireland 1800 409 119
www.morphyrichards.com

